



**Amendments to the Specification:**

Please replace the paragraph on page 11, line 8 with the following amended paragraph:

Moreover, the actual configuration of the bottom 102 and the top ~~102~~ 104 are important to enable the desired fast heat transfer and convection effects. Particularly important to the design is the continuous curve nature of each of the respective top 104 and bottom 102. The continuous curve permits and enables the ready circulation of convection heat within the system 100. To further the convection effects, the bottom 104 is formed with conic section as sides, such that the continuous curve from the center of the bottom 102 to the upper edge 102a of the bottom 102 continuously decreases in conic radius of curvature along the increasing distance from center to upper edge 102a. For example, the conical nature of the sides can have on the order of about a mathematical rho value of 0.4 or other similar value and design (e.g., more or less than 0.4 rho or varied or combined rho value). This curvature, and similar curvature alternatives in keeping with the concepts, promotes circulation of hot gas within and throughout the system 100 when in use, without significant differences for circulation within the system 100 (such as traps or areas of concentrated heating).

Please replace the paragraph on page 12, line 6 with the following amended paragraph:

. Referring to Fig. 6, the system 100 in a baking operation, e.g., with food (not shown in detail) enclosed between the bottom 102 and the top ~~102~~ 104, is placed within a multi-directional heat source 602. As simply illustrated by arrows 604, heat is transferred multi-directionally from the heat source 602 into and through the bottom 102 and the top

104, for hot and fast heating. The arrows 604 indicate the fast heat transfer, through the bottom 102 and top 104, in such application. This fast heat transfer of the arrows 604, then causes quick heating of gases and other contents contained within the system 100 between the top 104 and bottom 102. As simply illustrated by arrows 606, the gases and contents within the system 100 readily circulate along paths defined by the curvilinear inner surfaces formed by the top 104 and bottom 102. These arrows 606 indicate the convective heating that occurs substantially uniformly throughout the entire enclosure of the system 100. Any food or other contents of the system 100, is, thus, cooked in a fast and thorough manner, by virtue of the fast heat transfer (of arrows 604) and the convective heating (or arrows 606).